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Montana Egg Grades, Rules, Regulations and Laws

STATE DOCUMENTS

DEPARTMENT OF AGRICULTURE

Dairy and Egg Division

Mitchell Building Helena, Montana

Revised 1969

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MONTANA STATE EGG LAW

(Revised Codes of Montana 1947)

Sections 3-2301 - 3-2315

Section 3-2301. **Egg Dealer's License-Fee.** Every person engaged in the business of buying, selling or dealing in eggs, except those persons or firms who do not buy and sell at retail more than an average of 25 cases of eggs per month for any one year, other than those produced by fowl owned by such persons, shall obtain a license from the commissioner of agriculture for each establishment at which said business is conducted, and shall render to the commissioner of agriculture such reports as may be requested by said commissioner. The fee for such license shall be five dollars ($5.00) per year for dealers buying eggs for sale at retail. The fee for such license shall be fifty dollars ($50.00) per year for dealers buying eggs for resale at wholesale. All licenses shall be posted in a conspicious place in each place of business. Licenses shall expire March 31st each year after the date of issuance.

Section 3-2302. **Remittance of Fees.** All license fees shall be remitted to the department of agriculture, dairy division, who shall disburse them for the enforcement of this act as provided in Section 3-2310.

Section 3-2303. **Place for Testing and Candling Eggs to Be Maintained.** Every person engaged in the business of buying eggs intended for human consumption for resale shall maintain an adequate place for the proper candling and handling of same.

Section 3-2304. **"Candling" Defined.** The term "candling" as used in this chapter shall mean the careful examination in a partially dark room or place, of the whole egg by means of a strong light.

Section 3-2305. **Certificate of Candling.** Every person buying eggs for resale at retail, except persons or firms who do not buy and sell more than 25 cases of eggs per month, shall candle all eggs offered to him, which have not been candled by a licensed egg grader; and he shall refuse to buy eggs unfit for human food as defined in Section 3-2306. "Rejects" shall be returned to the producer, if possible, or, if requested, the candling shall be done in the presence of the producer. A certificate shall be placed on the top layer of every case of eggs if candled and graded, which should state exact grade and size, also date of candling, by whom candled and license number of licensee. If not candled or graded, the certificate should state "not candled or graded," the name of the dealer and when packed. Such certificate shall be printed on cards or sheets of paper not smaller than 2⅜ by 4¼ inches.

Section 3-2306. **Eggs Defined as Unfit for Human Food.** Eggs hereinafter defined shall be deemed unfit for human food:

(a) "Addled," or "white rot" means an egg that is putrid or rotten.

(b) "Moldy" means an egg which, through improper care, has deteriorated so that mold spores have formed within the egg.

(c) "Blood spot" is a spot of blood adhering to the yolk of an egg.

(d) "Black rot" means an egg which has deteriorated to such an extent that the whole interior presents a blackened appearance.

(e) "Blood ring" means an egg in which the germ has developed to such an extent that blood is formed.

(f) "Adherent yolk" means an egg in which the yolk has become fastened to the shell.

(g) "Incubated eggs" shall include eggs which have been subjected to incubation whether natural or artificial, for more than forty-eight (48) hours, and it shall be unlawful to offer for sale incubated eggs unless branded or stamped with the word "incubated."

(h) "Bloody white" means an egg with a general reddish appearance due to blood mixed through it and which egg may show spots of blood floating in the white.

(i) "Meat spot" means that the egg has a speck of foreign matter adhering to the yolk or floating in the white.

(j) An egg that is smashed or broken so that the contents are leaking.

(k) Eggs which are otherwise unwholesome or adulterated as such term is defined pursuant to the Federal Food, Drug and Cosmetic act, and rules and regulations promulgated under authority of this Act."

Section 3-2307. **Imported Eggs—Labeling—Used by Restaurants, etc.** All candled and graded eggs imported into the State of Montana must comply with the requirements of this act and must be inspected and passed by licensed Montana egg graders. The case or container and cartons in which they are shipped shall have the word "eggs" preceded by the name of the country or state where produced displayed thereon in legible boldface type letters at least three-sixteenths (3/16) inches high. All wholesalers and retailers of said eggs shall sell them from the container in which he received them or may transfer said eggs to other containers or cartons having the word "eggs" preceded by the name of the country or state where produced displayed thereon in boldface type letters at least three-sixteenths (3/16) inches high.

Section 3-2308. **Notice to Purchaser of Grade of Eggs.** It shall be unlawful for any person to sell, offer or expose for sale at wholesale or retail any eggs for human consumption, without notifying the person or persons purchasing or intending to purchase the same, of the exact grade or quality and size or weight of such eggs, according to the standards prescribed by the commissioner of agriculture, by stamping or printing on the container of any such eggs, such grade or quality and size or weight, and in the case said eggs are offered for sale in bulk, without also displaying in a conspicuous place at the point where such eggs are offered or exposed for sale, a placard or sign printed in letters two (2) inches high, giving such grade, quality, size and weight and date of grading, without placing a Montana state egg seal upon each carton, bag or other container in which eggs are sold, delivered or offered for sale at retail to the consumer. Provided, that this act shall not affect the sale of eggs by the producers when the consumer purchased said eggs at the place of production.

Section 3-2309. **Invoice to Show Grade of Eggs.** Every person other than the producer, except persons or firms who do not sell more than 25 cases of eggs per month, in selling eggs to a retailer shall furnish to such retailer an invoice showing the exact grade or quality of such eggs according to standards prescribed by the commissioner of agriculture.

Section 3-2310. **Rules and Regulations For Enforcement of Act to Be Made by Commissioner.** It shall be the duty of the commissioner of agriculture to enforce the provisions of this act and to make such rules and regulations as may be necessary for the enforcement of this act, including the processing, handling and marketing of egg products whether shell, liquid, frozen or dried."

Section 3-2311. **Penalties.** Every person failing to comply with the requirements of this act or any provisions of this act shall be guilty of a misdemeanor and upon conviction for the first offense shall be punished by a fine of not less than Twenty-five ($25.00) Dollars nor more than Seventy-five ($75.00) Dollars. Upon conviction for the second or any subsequent violations of the foregoing provisions of the act the violator shall be fined not less than Fifty ($50.00) Dollars nor more than Two Hundred ($200.00) Dollars.

Section 3-2312. **Montana State Egg Seal.** The commissioner of agriculture is hereby authorized and it shall be his duty to provide and make available a suitable seal to be known as the Montana state egg seal; and he shall have the power from time to time to establish the price at which said seal shall be sold, but in no case shall the cost of such seal exceed two (2) mills per dozen eggs. The proceeds from the sale of said seals

shall be expended by the commissioner of agriculture to assist in defraying salaries and expenses incurred in the enforcement of the provisions of this act.

Section 3-2313. **Licensed Egg Graders.** All wholesale and retail dealers who handle more than twenty-five (25) cases of eggs per month, supplying eggs to consumers must employ only experienced and licensed graders. The fee for grader's license shall be five ($5.00) Dollars per year. All candlers and graders must pass an examination as required by the commissioner of agriculture. The license shall expire March 31st each year after the date of issuance.

Section 3-2314. **Revocation of License.** All licenses issued by the department under this act may be revoked by the commissioner of agriculture or his agents in the State of Montana, whenever the holder of such license shall fail to comply with the laws of the State of Montana relative to the conducting of his place of business under such license. If any firm, person or corporation whose license has been so revoked by the commissioner shall thereafter continue to buy, sell or deal in eggs without a license, he shall be deemed guilty of a misdemeanor and shall be subject to the penalties of this act herein provided.

Section 3-1411. **Grade of Agricultural Products to Be Stated in Advertisements.** That all advertised prices on agricultural products, on which grades have been established by law, in this state, whether in newspaper, circulars, bills, placards, signs or in any other manner shall in addition to the price quoted show the true grade of the product as provided by law; provided, that price tags exhibited in a place of business upon exposed products shall not be considered advertising under the provisions of this act.

Section 3-1412. **Penalty for Violations.** Any person, firm or corporation failing to comply with Section 3-1411 shall be deemed guilty of a misdemeanor and upon conviction thereof shall be punished by a fine of not less than Ten Dollars ($10.00) or more than Twenty-five Dollars ($25.00).

Rules and Regulations

Under and in pursuance of Section 3-2310, Revised Codes of Montana, 1947, and in order to conform to U.S. Department of Agriculture Egg Grading Standards, effective July 1, 1969, the following rules and regulations are hereby promulgated and adopted to govern the sale of eggs in Montana, from and after July 1, 1969. The state commissioner of agriculture, or his authorized agents, or inspectors, will take the necessary action to see that these rules and regulations are complied with.

1. Eggs, known and described in Section 3-2306 of the Revised Codes of Montana, 1947 and in these Rules and Regulations, as "addled," "moldy," "Blood spots," "black rot," "blood ring," "adherent yolk," "incubated eggs," "bloody white" "meat spot," "leakers." Eggs which are otherwise unwholesome or adulterated as such term is defined pursuant to the Federal Food, Drug and Cosmetic act, and rules and regulations promulgated under authority of this Act classed as inedible and deemed unfit for human food.

2. Section 3-2305. Requires that when eggs are candled and graded a certificate shall be placed on the top layer or outside of every case of these eggs; stating date of candling; grade and size; by whom candled and license number of licensee. If eggs are not candled or graded, each case of these eggs should have a certificate on the top layer, stating; "Not candled or graded," the name of the dealer and when packed. Such certificate shall be of the following forms.

THE EGGS IN THE CASE WERE CANDLED AND GRADED

Date..... By.....
(Signature of Person Candling)

Grader's License No.....

of.....
(Individual, Firm or Corporation)

Dealer's License No.....

Grade and Size.....

THE EGGS IN THIS CASE HAVE NOT BEEN CANDLED OR GRADED

.....
(Individual, Firm or Corporation)

.....
(Dealer's License No.)

Packed....., 19.....

3. Section 3-2303. Provides for an "Adequate place" to candle and grade eggs.

4. Under the provisions of Section 3-2310, the standards of current date of quality for individual shell eggs, with minor exceptions, recommended by the U.S. Department of Agriculture, are hereby declared to be

the official grades for dealing or trading in eggs in Montana. These standards with exceptions are printed herein.

5. Weight classes for consumer grades of eggs sold in Montana. (U.S.D.A. Standard effective July 1, 1969.)

Size or Weight Class	Minimum net weight per dozen (ounces)	Minimum net weight per 30 dozen (pounds)	Minimum weight for Individual eggs at Rate per dozen (ounces)
Jumbo	30	56	29
Extra Large	27	50½	26
Large	24	45	23
Medium	21	39½	20
Small	18	34	17
Peewee	15	28	....

6. Section 3-2308. Provides that all eggs offered and exposed for sale to the consumer must indicate the exact grade and size of such eggs and must have a Montana State Egg Seal attached or imprinted on each carton, bag or other containers in which the eggs are sold, delivered or offered for sale; when eggs are exposed or offered for sale in bulk a sign or placard stating grade and size shall be displayed at the point where such eggs are offered or exposed for sale. Paper bags or other containers, placed near bulk eggs for consumers use in serving themselves, from the bulk egg display, shall be identified with grade and size of eggs and have a Montana State Egg Seal attached. Provided, that this act shall not affect the sale of eggs by the producer when the consumer purchases said eggs at the place of production.

7. Section 3-1411. Provides that all advertisements of eggs in newspapers, circulars, bills, placards, signs or in any other manner shall in addition to the price quoted show the true grade as provided by the egg law.

8. No second hand or used containers or sub-containers shall be used for the packing, handling or sale of eggs, unless containers are clean and all prior markings, including original State egg seal or State imprint egg seal and incorrect grade, brand, name and address have been removed or completely obliterated from the container.

9. Egg cases and packing material must be reasonably clean, free of mold, mustiness, and objectionable odors and of sufficient strength to adequately protect the eggs during normal distribution.

10. The terms Jumbo, Extra Large, Large, Medium, Small and Peewee or any terms of similar import must not be applied to any lot of eggs in connection with

the sale or offer of sale unless they conform to the weight requirements as given herein. Also, grades AA, A, B, C, shall not be applied to any lot of eggs in connection with the sale, offer for sale or advertisement for sale, unless they conform to the grade or size requirements as defined herein.

11. Standard or B grade eggs may be variable in size, but must weigh not less than 20 ounces per dozen; size designation is not necessary on this grade, unless the weight is less than 20 ounces per dozen. The size designation then shall be "small."

12. To allow for variation incident to grading and handling a tolerance of not more than 10%, at origin, and 12%, at destination, of eggs inspected shall be below the marked or designated grade. This tolerance shall be confined to eggs of the next lower grade and size. In lots of 2 or more cartons at destination, no individual carton shall contain more than 2 eggs in the next lower grade and size, or more than 1 cracked shell egg which would, except for the cracked shell be in conformance with the marked grade and size.

13. Section 3-2312. Provides that official Montana State Egg Seals, shall have the words Montana Department of Agriculture, Dairy Division, printed thereon. These seals shall be available only through the Dairy Division, Montana Department of Agriculture. Montana dealers wishing to have the Montana Official egg seal imprinted on the carton, when manufactured, shall obtain a permit number from the Montana Department of Agriculture, Dairy Division. Cost of imprinted seals shall be the same as individual egg seals. This permit number shall be imprinted on the carton along with the imprinted seal. (Special information on imprint seals are sent out when permit numbers are requested.)

14. Eggs are a highly perishable food product and subject to quality deterioration when not properly refrigerated. Therefore, the temperature at which eggs are held or displayed at retail or wholesale shall not exceed 60°F.

15. Under Section 3-2313. Producers are not required to have an egg grader's license to grade and market their own eggs. However, if they desire this license, they can, by passing a written and demonstrative examination; and paying the fee of $5.00, obtain a candler's license.

16. Section 3-2307. Provides that all eggs imported into Montana from other states or foreign countries shall be inspected and passed by licensed Montana egg graders.

17. Section 3-2308 states that it shall be unlawful for any person to sell, offer or expose for sale at whole-

sale and/or retail any eggs for human consumption without notifying the person or persons purchasing or intending to purchase the same, of the exact grade of quality and size of such eggs. When Department of Agriculture agents in checking eggs offered or exposed for sale at wholesale and/or retail find them below the grade or size marked on the containers, bulk sign or as advertised; in newspapers, circulars, bills, placards, signs or in any other manner, shall take appropriate measures to see that such eggs are regraded, remarked or otherwise brought up to the proper grade, before being sold, offered or exposed for sale at wholesale or retail.

18. To preserve egg quality, facilities are required to cool and maintain temperature of eggs not to exceed 60°F. These facilities shall be free from obpectional odors and from mold and shall be maintained in a sanitary condition.

19. Egg grading and packing plant (buildings) shall be of sound construction so as to prevent so far as practical the entrance or harboring of vermin. Grading and packing rooms shall be of sufficient size to permit installation of necessary equipment and the conduct of grading and packing in a sanitary manner. These rooms shall be kept reasonably clean during grading and packing operations and shall be thoroughly cleaned at the end of each operating day. Adequate lavatory and toilet accommodations shall be provided.

20. Shell egg protecting (oil processing) operations shall be conducted in a manner to avoid contamination of the eggs and maximize conservation of egg quality.

21. Shell egg cleaning equipment shall be kept in good repair and shall be cleaned after each day's use or more frequently if necessary.

22. The shell egg washing operation shall be continuous and eggs shall not be allowed to stand or soak in water. An exception to this may be granted on farms where the number of eggs produced would make it impractical for this continuous operation and where the wash water is replaced after each basket or container of eggs is washed.

23. Only potable water may be used to wash eggs. The temperature of the wash water shall be at least 20°F warmer than the temperature of the eggs to be washed. The minimum maintained temperature of the wash water shall be 90°F.

24. In checking eggs sold, exposed or offered for sale at wholesale or retail, for compliance with the marked or designated grade or size. A representative sample of a particular lot of eggs shall be selected as follows:

Dozen or Cases In Lot	Dozen or Cases In Sample
Less than 10 dozen	all eggs
11 to 30 dozen	15 dozen
31 to 59 dozen	20 dozen
2 cases to 10 cases	60 dozen
11 to 25 cases	90 dozen
26 to 50 cases	120 dozen
51 to 100 cases	150 dozen

For each additional cases or fraction thereof, in excess of 100 cases—45 dozen.

These rules and regulations shall become effective on July 1, 1969 and shall supercede previous rules and regulations established by the Department of Agriculture for enforcement of the Montana State egg law.

DEPARTMENT OF AGRICULTURE

(Department Seal)

EXPLANATION AND DEFINITION OF TERMS USED IN DETERMINING EGG GRADES

Taken from United States Department of Agriculture "Specifications for Official United States Standards for Quality of Individual Shell Eggs." (Effective July 15, 1967).

AA Quality. The shell must be clean, unbroken, and practically normal. The air cell must not exceed ⅛ inch in depth and be practically regular. The white must be clear and firm so that the yolk is only slightly defined when the egg is twirled before the candling light. The yolk must be free from apparent defects.

A Quality. The shell must be clean, unbroken and practically normal. The air cell must not exceed 3/16 inch in depth and must be practically regular. The white must be clear and at least reasonably firm so that the yolk outline is only fairly well defined when the egg is twirled before the candling light. The yolk must be practically free from apparent defects.

B Quality. The shell must be unbroken and may be slightly abnormal and may show slight stains but no adhering dirt. Provided, That they do not appreciably detract from the appearance of the egg. When the stain is localized, approximately 1/32 of the shell surface may be slightly stained, and when the slightly stained areas are scattered, approximately 1/16 of the shell surface may be slightly stained. The air cell must not exceed 3/8 inch in depth, may show unlimited movement, and may be free or bubbly. The white must be clear and may be slightly weak so that the yolk outline is well defined when the egg is twirled before the candling light. The yolk may appear slightly enlarged or slightly flattened and may show other definite, but not serious defects.

C Quality. The shell must be unbroken and may be abnormal and may have slightly stained areas. Prominent stains are not permitted. The air cell may be over 3/8 inch in depth and be free or bubbly. The white may be weak or watery so that the yolk may appear off-center and its outline plainly visible when the egg is twirled before the candling light. The yolk may appear dark, enlarged, and flattened, and may show clearly visible germ development but no blood due to such development. It may show other serious defects that do not render the egg inedible. Small blood clots or spots may be present.

Terms Descriptive of the White

(a) **Clear.** A white that is free from discolorations or from any foreign bodies floating in it. (Prominent chalazas should not be confused with foreign bodies such as spots or blood clots.)

(b) **Firm.** A white that is sufficiently thick or viscous to permit but limited movement of the yolk from the center of the egg, thus preventing the yolk outline from being more than slightly defined or indistinctly indicated when the egg is twirled.

(c) **Reasonably firm.** A white that is somewhat less thick or viscous than a firm white. A reasonably firm white permits the yolk to move somewhat more freely from its normal position in the center of the egg and approach the shell more closely. This would result in a fairly well defined yolk outline when the egg is twirled.

(d) **Slightly weak.** A white that is lacking in thickness or viscosity to an extent that permits the yolk to move quite freely from its normal position in the center of the egg. A slightly weak white will cause the yolk outline to appear well defined when the egg is twirled.

(e) **Weak and watery.** A white that is thin and generally lacking in viscosity. A weak and watery white permits the yolk to move freely from the center of the egg and to approach the shell closely, thus causing the yolk outline to appear plainly visible and dark when the egg is twirled.

(f) **Blood clots and spots (not due to germ development).** Blood clots or spots on the surface of the yolk or floating in the white. These blood clots may have lost their characteristic red color and appear as small spots or foreign material commonly referred to as meat spots. If they are small (aggregating not more than 1/8 inch in diameter), the egg may be classed a "C Quality." If larger, or showing diffusion of blood in the white surrounding them, the egg shall be classified as loss.

(g) **Bloody white.** An egg, the white of which has blood diffused through it. Such a condition may be present in new-laid eggs. Eggs with bloody whites are classed as loss.

Terms Descriptive of the Yolk

(a) **Well centered.** A yolk that occupies the center of the egg and moves only slightly from that position as the egg is twirled.

(b) **Fairly well centered.** A yolk that is not more than one-fourth of the distance from its normal central position toward the ends of the egg and swings not more than one-half of the distance from its normal position toward the sides of the egg as it is twirled.

(c) **Off center.** A yolk which is distinctly above or below center and swings close to the sides of the egg as it is twirled.

(d) **Outline slightly defined.** A yolk outline that is indistinctly indicated and appears to blend into the surrounding white as the egg is twirled.

(e) **Outline fairly well defined.** A yolk outline that is discernible but not clearly outlined as the egg is twirled.

(f) **Outline well defined.** A yolk outline that is quite definite and distinct as the egg is twirled.

(g) **Outline plainly visible.** A yolk outline that is clearly visible as a dark shadow when the egg is twirled.

(h) **Slightly enlarged and slightly flattened.** A yolk in which the yolk membranes and tissues have weakened somewhat causing it to appear slightly enlarged and slightly flattened.

(i) **Enlarged and flattened.** A yolk in which the yolk membranes and tissues have weakened and moisture has been absorbed from the white to such an extent that it appears definitely enlarged and flat.

(j) **Free from defects.** A yolk that shows no spots or areas on its surface indicating the presence of germ development or other defects.

(k) **Practically free from defects.** A yolk that shows no germ development but may show other very slight defects on its surface.

(l) **Definite but not serious defects.** A yolk that may show definite spots or areas on its surface but with only slight indication of germ development or other pronounced or serious defects.

(m) **Other serious defects.** A yolk that shows well developed spots or areas and other serious defects, such as olive yolks, which do not render the egg inedible.

(n) **Clearly visible germ development.** A development of the germ spot on the yolk of a fertile egg that has progressed to a point where it is plainly visible as a definite circular area or spot with no blood in evidence.

(o) **Blood due to germ development.** Blood caused by development of the germ in a fertile egg to the point

where it is visible as definite lines or as a blood ring. Such an egg is classified as inedible.

Terms Descriptive of Shell:

(a) **Clean.** A shell that is free from foreign material and from stains or discolorations that are readily visible. An egg may be considered clean if it has only very small specks or stains, if such specks or stains are not of sufficient number or intensity to detract from the generally clean appearance of the egg. Eggs that show traces of processing oil on the shell are considered clean unless otherwise soiled.

(b) **Dirty.** A shell which has dirt adhering to its surface or which has prominent stains, or slight to moderate stains covering more than 1/4 of the shell surface.

(c) **Practically normal.** A shell that approximates the usual shape and that is of good even texture and strength and is free from rough areas or thin spots. Slight ridges and rough areas that do not materially affect the shape, texture, and strength of the shell are permitted.

(d) **Slightly abnormal.** A shell that may be somewhat unusual in shape or that may be slightly faulty in texture or strength. It may show definite ridges but no pronounced thin spots or rough areas.

(e) **Abnormal.** A shell that may be decidedly misshapen or faulty in texture or strength or that may show pronounced ridges, thin spots, or rough areas.

Terms Descriptive of the Air Cell:

(a) **Depth of air cell (air space between shell membranes, normally in the large end of the egg).** The depth of the air cell is the distance from its top to its bottom when the egg is held air cell upward.

(b) **Practically regular.** An air cell that maintains a practically fixed position in the egg and shows a fairly even outline with not more than 2/8-inch movement in any direction as the egg is rotated.

(c) **Free air cell.** An air cell that moves freely toward the uppermost point in the egg as the egg is rotated slowly.

(d) **Bubbly air cell.** A ruptured air cell resulting in one of more small separate air bubbles usually floating beneath the main air cell.

General Terms:

Leaker. An individual egg that has a crack or break in the shell and shell membranes to the extent that the egg contents are exuding or free to exude through the shell. An egg which has a portion of the shell missing (in excess of an area 1/4-inch square) is considered a leaker even though the shell membrane is intact.

Dirty. The shell must be unbroken and it has adhering dirt or prominent stains, or slight to moderate stains covering more than 1/4 of the shell surface.

Check. An individual egg that has a broken shell or crack in the shell but with its shell membranes intact and its contents do not leak.

"No Grade" means eggs of possible edible quality that fail to meet the requirements of an official U.S. Grade or that have been contaminated by smoke, chemicals, or other foreign material that has seriously affected the character, appearance, or flavor of the eggs.

General terms — Loss. An egg that is inedible, smashed, or broken so that contents are leaking, cooked, frozen, contaminated, or containing bloody whites, large blood spots, large unsightly meat spots, or other foreign material.

Inedible eggs. Eggs of the following descriptions are classed as inedible: black rots, yellow rots, white rots, mixed rots (addled eggs), sour eggs, eggs with green whites, eggs with stuck yolks, moldy eggs, musty eggs, eggs showing blood rings, eggs containing embryo chicks (at or beyond the blood ring stage), and any eggs that are adulterated as such term is defined pursuant to the Federal Food, Drug, and Cosmetic Act.

AIR CELL GAUGE
U.S. Department of Agriculture
Place over large end of egg before the candle to measure depth of the air cell

U.S. GRADE AA	**1/8-Inch**
U.S. Grade A	**3/16-Inch**
U.S. GRADE B	**3/8-Inch**

PRODUCTION AND CARE OF QUALITY EGGS

PRODUCER

Proper housing. Feed management. Produce infertile eggs. Gather eggs frequently. Cool promptly away from contaminating odors. Market eggs often in protected standard containers.

RETAILER

Order eggs from suppliers at least twice a week, more often if possible. Heat—is the greatest enemy of egg quality. Keep eggs under refrigeration. Keep eggs away from foods that give off strong odors, onions, lemons, smoked meats, also musty basements, strong smelling meat coolers.

CONSUMER

Buy eggs according to grade for the use intended. Keep eggs in your refrigerator and away from strong odors. Whenever possible buy eggs that have been kept under refrigeration. If not satisfied with grade of eggs purchased discuss the matter with your merchants.

SUMMARY OF UNITED STATES STANDARDS FOR QUALITY OF INDIVIDUAL SHELL EGGS

Quality Factor	AA Quality	A Quality
Shell	Clean Unbroken Practically normal	Clean Unbroken Practically normal
Air Cell	1/8-inch or less in depth Practically regular	3/16-inch or less in depth Practically regular
White	Clear Firm	Clear May be reasonably firm
Yolk	Outline slightly defined Practically free from defects	Outline may be fairly well defined Practically free from defects

SUMMARY OF UNITED STATES STANDARDS FOR QUALITY OF INDIVIDUAL SHELL EGGS

Quality Factor	B Quality	C Quality
Shell	Clean; to slightly stained Unbroken May be slightly abnormal	Clean; to moderately stained Unbroken May be abnormal
Air Cell	3/8-inch or less in depth May be free or bubbly	May be over 3/8 inch in depth May be free or bubbly
White	Clear May be slightly weak	May be weak and watery Small blood clots or spots may be present*
Yolk	Outline may be well defined May be slightly enlarged and flattened May show definite but not serious defects	Outline may be plainly visible May be enlarged and flattened May show clearly visible germ development but no blood May show other serious defects

*If they are small, aggregating not more than 1/8-inch in diameter.